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Mrs Fields Butterscotch Pecan Cookies

Categories: Cookies

Yield: 30 servings 2 1/2 c Flour

1/2 ts Soda

1/4 ts Salt

1 1/2 c Dark brown sugar; packed 1 c
Butter; softened 2 lg Eggs

2 ts Vanilla extract 1 c Chopped pecans
(4 oz) 1 c Whole pecans (3 oz) Caramel
glaze: 8 oz Caramels

1/4 c Heavy cream

PREHEAT OVEN TO 300°F. IN A BOWL COMBINE FLOUR, SODA AND SALT. MIX WELL

AND SET ASIDE. IN A LARGE BOWL WITH ELECTRIC MIXER, BEAT SUGAR AND BUTTER.

MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGGS

AND VANILLA, AND BEAT AT MEDIUM SPEED UNTIL SOFT AND LUMPY (?). ADD THE

FLOUR MIXTURE AND CHOPPED PECANS JUST UNTIL COMBINED. DROP DOUGH BY

ROUNDED TABLESPOONS 2
INCHES APART ONTO AND
UNGREASED COOKIE SHEETS.
PLACE

1 WHOLE PECAN IN CENTER OF
EACH COOKIE. BAKE 23-25
MINUTES OR UNTIL COOKIE

EDGES BEGIN TO BROWN
LIGHTLY. TRANSFER IMMEDIATELY
TO COOL, FLAT SURFACE

WITH A SPATULA.

TO PREPARE THE CARAMEL
GLAZE: MELT THE CARAMELS
WITH THE CREAM IN A SMALL

SAUCEPAN OVER LOW HEAT. STIR WITH A SPOON UNTIL SMOOTH. REMOVE FROM HEAT.

DRIZZLE COOLED COOKIES WITH THE CARAMEL GLAZE IN DESIRED PATTERN USING A SPOON OR FORK.